

What is claimed is:

1. A method of manufacturing an animal meat pasty food product comprising:

a fat-removing step of soaking an animal meat such as a chicken meat in water and removing fat thereof floating on a surface of water;

an animal meat grinding step of grinding the fat-removed animal meat to which salt is added, along with seasonings such as moisture and albumen by a grinding machine, and thereby manufacturing an animal meat paste;

a preheating step of heating said animal meat paste by joule heat generated by current flowing therein, and thereby enhancing a viscosity of said animal meat paste;

a forming step of forming the animal meat past whose the viscosity is enhanced, in a predetermined shape; and

a main heating step of heating the formed animal meat paste by joule heat generated by current flowing therein, up to a production temperature.

2. A method of manufacturing an animal meat pasty food product comprising:

an animal meat grinding step of grinding an animal meat such as a chicken meat along with salt and moisture, and thereby forming an animal meat paste;

a preheating step of heating said animal meat paste by joule heat generated by current flowing therein, and thereby enhancing a viscosity of said animal meat paste;

a forming step of forming the animal meat past whose the viscosity is enhanced, in a predetermined shape; and

a main heating step of heating the formed animal meat paste by joule heat generated by current flowing therein, up to a production temperature.

3. The method according to claim 1, wherein said preheating step is a step of heating said animal meat paste up to a temperature of 60°C or less, and said main heating step is a step of heating said animal meat paste up to a temperature of 75°C or more.

4. An apparatus for manufacturing an animal meat pasty food product comprising:

a grinding machine for grinding an animal meat such as a fat-removed chicken meat along with salt and moisture, and thereby manufacturing an animal meat paste;

a preheating means for heating said animal meat paste by joule heat generated by current flowing in said animal meat paste, and thereby enhancing a viscosity of said animal meat paste;

a forming apparatus for forming the animal meat past whose the viscosity is enhanced, in a predetermined shape; and

a main heating means for heating the formed animal meat paste by joule heat generated by current flowing therein, up to a production temperature.

5. The apparatus according to claim 4, wherein said preheating means heats said animal meat paste up to a temperature of 60°C or less, and said heating means heats said animal meat paste up to a temperature of 75°C or more.